



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hand wash station in the cook area did not have adequate hot water. Hot water was noted at 78F. Ensure hot water (at least 100F) is available at all times. Another hand wash station in the kitchen had adequate hot water. Kitchen hand wash stations did not have wall mounted paper towel dispensers. Ensure both hand wash stations have wall mounted paper towel dispensers.

General Comments:

Other than noted, restrooms and hand wash stations have hot water, soap and paper towels. All cold holding units were noted at or below 41F. Rice, beans, and carne asada in the steam table were noted above 135F. Chlorine sanitizer for dishwasher was noted at 50 ppm. Observed facility clean and maintained. Facility underwent kitchen remodel without our Department's prior knowledge and/or approval. At time of inspection, it appears remodel is satisfactory to code. For future reference, our Department must be informed before a remodel occurs. Failure to do so may result in facility closure and/or inspection fees.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [ ] No: [X]. Reinspection Date (on or after): N/A. [ ] Potential Food Safety All Star:

Isabel F.

Received By:

Susan Lee-Yang - REHS

Agency Representative

NOTE: This report must be made available to the public on request



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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a ceiling tile missing in the kitchen. Please replace missing ceiling tile.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: During inspection, staff was not able to locate the Food Manager Certificate. Please forward copy of certificate to our office no later than Friday, June 17, 2016.

General Comments:

Hand wash stations and restrooms have hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Rice, beans and carne asada in the steam table were noted above 135F.

Chlorine sanitizer buckets were noted at 100 ppm.

Observed good organization inside cold holding units.

Employees have Food Handler Cards.

Facility has improved from the previous inspection.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [ ] No: [X]. Reinspection Date (on or after): N/A. [ ] Potential Food Safety All Star.

Handwritten signature of the inspector.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LA PLAYITA	<b>BUSINESS PHONE:</b> (559) 589-9110	<b>RECORD ID#:</b> PR0003496	<b>DATE:</b> August 28, 2015
<b>FACILITY SITE ADDRESS:</b> 128 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ELIGIO TAPIA	<b>CERTIFIED FOOD HANDLER:</b> ERNESTO REYNOSO	<b>EXP DATE:</b> 1/18/2015	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed cooked rice stored inside grocery bags then placed in steam table. Discontinue this process as this is not an approved method to store food products or reheat food products. Proper reheating must be done in the microwave and/or on the stove to 165F before being placed in the steam table.

Observed raw shelled eggs stored above vegetables. All potentially hazardous foods must be stored below and away from ready-to-eat foods.

Observed chemicals stored above and next to food product and clean dishes. Operator removed chemicals at time of inspection to proper chemical storage area.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Kitchen hand wash station did not have wall mounted paper towel dispenser. Ensure wall mounted paper towel dispenser is in place and discontinue use of storage rack as paper towel holder.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Observed trash bins being utilized to store dry food products (ie: flour, sugar, etc...). Discontinue use of trash bins to store dry food products and instead obtain containers intended to store food products. Also ensure containers are properly labeled with product item.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Cooked whole beans located in walk-in unit was noted at 66F. Per operator, beans were cooked yesterday. Facility voluntarily discarded beans. After heating or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours and, during this time the decrease in temperature from 135°F to 70°F shall occur within two hours. Recommend utilizing 4 inch stainless steel containers to help with proper cooling and not store food product in large batches.

**General Comments:**

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